

EUROPEAN PATENT OFFICE

Patent Abstracts of Japan

PUBLICATION NUMBER : 61028396
PUBLICATION DATE : 08-02-86

APPLICATION DATE : 22-06-84
APPLICATION NUMBER : 59127499

APPLICANT : OJI KOONSUTAAC KK;

INVENTOR : KIMURA KENJI;

INT.CL. : C12P 7/56 // C07C 51/42 C07C 59/08

TITLE : PREPARATION OF LACTATE

ABSTRACT : PURPOSE: To separate lactic acid from an immersed solution, by subjecting the immersed solution which is produced as a by-product in preparation of starch by milling maize in a wet state to ultrafiltration, concentrating prepared filtrate to crystallize a lactate.

CONSTITUTION: In a wet milling method wherein maize is immersed in a dilute aqueous solution of sulfurous acid, the immersed solution contains lactic acid which is produced by homogenous lactic acid fermentation of eoluted soluble saccharide with lactic acid bacteria. A base is added to the immersed solution, which is adjusted to 5~12 PH, flocculate and precipitate are removed from the solution, which is subjected to ultrafiltration. The prepared filtrate is concentrated to crystallize a lactate.

COPYRIGHT: (C)1986,JPO&Japio